Principe Pallavicini

STILLATO IGT LAZIO

Grape varieties: 100% Malvasia del Lazio, also known as Malvasia Puntinata.
Vine-training system: 4000 vines per hectare, aged about 25years; Guyot trained.
Production per hectare: 4 t
Vineyard altitude: 300m.
Production area: volcanic hills south of Rome.
Harvest: late October; hand-picked after raisining on the vine for about a month.
Production method: short maceration on the skins and partial femwntation in acacia barrique.
Ageing: kept on lees contact for about ten months.
Tasting notes: gleaming golden yellow. Ripe tropical fruit on the nose, with hints of vanilla. A balanced, generous palate, with elements interweaving well.
Food pairing: patisserie
Alcohol content: 14% vol.

Lazio

Lazio reagion is a famous tourist spot and centered round Rome. The proximity of the *Tyrrhenian Sea* to the west plays an important role as the cool sea breezes temper the drier and warmer temperatures on the coast, whilst the mountainous area is subject to various macroclimates;despite being protected by the *Apennines* from the cold winds coming from the northeast. Nourishment for the grapes is provided by the lava and tufa soils that are rich in potassium. This type of soil is particularly suited to white grapes as it ensures a good balance of acidity.

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